



rosewood GRILL

apps & flatbreads

buffalo chicken spring rolls
"Buffaloed" Chicken, Bleu Cheese Dip 8

chilled bacon & eggs
Half A Duz O'Deviled Eggs
w/Whole Grain Mustard, Bacon & Spicy Sriracha 7

sushi shots, sushi shots, sushi shots*
Ahi Tuna Tartare, Crispy Wonton Cups,
Avocado Salsa, Wasabi, Soy Drizzle 11.5
+ i.e. say that three times fast!

crispy calamari
Fried Banana Peppers,
Creamy Garlic & Honey Mustard Dips 10

*our 575 degree stone hearth oven renders a rustic
Tuscan style crust - distinctly charred, yet soft*

tomato-basil flatbread
Organic Muir Glen Tomatoes,
Basil Pesto, Mozzarella 9.5

exotic mushrooms w/brie flatbread
Roasted Garlic Aioli, Creamy Brie 11.5

thai chicken flatbread
Grilled Chicken, Sweet Chili Sauce, Snow Peas,
Roasted Red Peppers, Provolone, Scallions 10.5

rustic italian flatbread
Sweet Sausage, Roasted Peppers,
Caramelized Onions, Garlic, Herbs, EVOO 11

soup / small salads

roasted tomato bisque
Organic Muir Glen Tomatoes,
Smoked "Moody Blue" Cheese Garnish 3 / 5

today's soup 6

rosewood salad
Mozzarella, White Balsamic Vinaigrette 6

iceberg wedge
Deviled Egg, Applewood Smoked Bacon,
Bermuda Onion, 1,000 Island Dressing 6.5

caesar
Chopped Romaine, Caesar Dressing,
Parmesan, Ciabatta Croutons 6

w/chicken 9
w/salmon 13

beer on tap

Blue Moon Belgian White Ale
Duvel Single Belgian Pale Ale

Peroni Premium Lager

Angry Orchard Crisp Apple Cider

Sam Adams Seasonal Selection

Victory Hop Devil Ale

 Rosewood Red - Thirsty Dog

import and...

Amstel Light

Magic Hat #9

Buckler N/A

Michelob Ultra

Bud & Bud Light

Miller Lite

Coors Light

Molson Canadian

Corona

Sam Adams Boston Lager

Guinness Draught

Stella Artois

Heineken

Yuengling Lager

craft beer

21st Amendment Brew Free or Die IPA

21st Amendment Sneak Attach Saison

Brooklyn Local 1 Belgian Ale

Chimay Blue Cap

Lindemans Framboise

Oskar Blues Dale's Pale Ale

Paulaner Hefeweizen

Rogue Dead Guy Ale

Rogue Morimoto Imperial Pilsner

Rogue Yellow Snow IPA

Samuel Smith Oatmeal Stout

Samuel Smith Organic Lager

Sierra Nevada Pale Ale

Sierra Nevada Torpedo IPA

Thirsty Dog Old Leghumper Porter

from cleveland's own great lakes brewing company

Dortmunder Gold Lager

Seasonal Selection

winter menu

specialties

idaho brook trout
Pan-Seared, Julienne Veggie Sauté,
Chardonnay Butter Sauce 17

lobster-chicken ziti
Coldwater Lobster, Grilled Chicken,
Baby Spinach, Forest Mushrooms,
Roasted Tomato, Parmesan Cheese,
Lobster Cream Sauce 14.5

linguine & shrimp
Gulf White Shrimp,
Smoked Bacon, Lemon Chick Peas,
Fresh Herbs & Roasted Tomatoes in a
White Wine Sauce w/Garlic, EVOO & Parmesan 14

faroe island salmon*
Grilled w/Roasted Garlic Mashers,
Julienne Vegetable Sauté, Citrus Butter 14.5

lake erie perch
Cornflake Crust,
Pure Gold Sea Salt Potato Chips
& House Remoulade 14.5

sliced steak*
Certified Angus Beef® Strip Steak,
Pure Gold French Fries, Roadhouse Gravy 19

cashew-crusted tofu
Sweet Potato Hash w/Roasted Red Peppers
& Snow Peas, Thai Chili Sauce 15

north coast fish tacos
Crispy Fried Lake Erie Perch,
Honey-Lime Slaw, Guacamole,
Tomato-Mango-Black Bean Salsa, Cilantro Rice 12

**rosewood salad, caesar salad or
today's soup with your entree \$4**

sides

sweet potato hash 6
szechuan green beans 6
hand cut pure gold fries 4

big salads

oriental chicken
Romaine & Baby Spinach, Mango, Avocado, Tomato,
Roasted Red Peppers, Lo Mein Noodles,
Sesame-Ginger Dressing, Toasted Peanuts 12.5

fire-grilled salmon*
Mixed Greens, Artichokes, Bacon,
Hearts of Palm, Gorgonzola,
Pretzel Croutons, White Balsamic 14.5

seared ahi tuna
Sliced Rare Yellowfin, Barrel Aged Feta,
Pickled Red Onions, Blue Lake Beans,
Lemon Chick Peas, Tomatoes, Red Wine Vinaigrette 16.5

steak & spinach
Certified Angus Beef® Strip Steak,
Baby Spinach, Mixed Berries,
Smoked Bleu Cheese, Crispy Fried Shallots,
Balsamic Vinaigrette 15

sandwiches

house-made veggie burger
Black Beans, Brown Rice & Other Secret Stuff,
Alpine Lace Swiss, 8 Grain Ciabatta, Petite Salad 9.5

boston blue cod
Rosewood Red® Beer Battered & Fried, House Slaw,
Rémoulade, Sea Salt Potato Chips 11.5

killer french dip
Slow-Roasted Prime Rib,
Grand Cru Gruyere Cheese, French Roll, Au Jus,
Hand Cut Pure Gold Fries 15.5

*our 1/2 lb. burgers are
100% Certified Angus Beef®*



all american burger*
Char-grilled, Orlando Bakery Bun,
American Cheese, Traditional Toppings 9

rwg's bacon-cheddar burger*
Smoked Applewood Bacon,
Widmer 4 Year Aged Cheddar 11.5

mushroom & baby swiss burger*
Wild Mushrooms, Caramelized Sweet Onions 10

smoky-spicy burger*
House Spices, Caramelized Onions, Jalapeño,
Gruyere Cheese, Chipotle Aioli, House Slaw 11.5

- all burgers served with hand cut pure gold fries -

lunch trio 12.5

Along with your selection of Tomato Bisque or Today's Soup,
choose one item from each category below to complete your trio.

on ciabatta

- **Grilled Chicken**
Marinated Breast Meat, Wild Mushroom Ragout,
Creamy Brie & Baby Spinach w/Fire Roasted Pepper Aioli
- **Classic BLT**
Smoked Bacon, Romaine Hearts,
Vine-Ripened Tomatoes, Chipotle Ranch
- **Tuna Melt**
Poached Ahi Tuna Spread, Baby Swiss Cheese,
Iceberg Lettuce

on the side

- **Rosewood House Salad**
Mozzarella, Radish,
White Balsamic Vinaigrette
- **Caesar Salad**
Chopped Romaine,
Parmesan, Ciabatta Croutons
- **Sea Salt Potato Chips**
House Made with
Pure Gold Potatoes

RWH 01-30-13

cocktails

 **rosewood cosmo**
Absolut Citron, Chambord,
Organic Rose Water, Fresh Lemon 9

orange blossom
Champagne, Hangar One Mandarin,
Three Olives Pomegranate, Fresh OJ 8

moscow mule
Hangar One Vodka,
Fever Tree Ginger Beer, Fresh Lime 8

rosemary moscato collins
Hangar One Vodka,
Housemade Rosemary-Moscato Syrup, Bubbles 7

rye branch
Absolut Orient Apple, Old Overholt Rye,
Domaine de Canton, Angry Orchard Crisp Cider 8

mai tai
Mount Gay Eclipse Rum, Frangelico,
Myer's Dark, Pineapple, Orange 8

noir manhattan
Maker's 46, Carpana Antica Vermouth,
Noval Black, Barrel Aged Bitters 9

***Items served raw or undercooked.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

Guests with known food allergies should alert their server prior to ordering.

RWH 01-07-13